

# **Pasta Salad with Shrimp, Peppers, and Olives**

Yield: 5 servings  
mins.

prep: 20 mins.    cook: 10

(serving size 2 cups)

2 ½ cups cooked angel hair (5 oz uncooked)  
¾ cup chopped plum tomato  
1 cup chopped bell pepper  
1/3 cup chopped green onions  
2 tbsp fresh lemon juice  
¼ cup chopped kalamata olives  
1 tbsp olive oil  
1 ½ tsp chopped fresh or ½ dried thyme  
½ tsp white pepper  
¼ tsp dried oregano  
1 lb cooked shrimp  
1 garlic clove, minced  
½ cup crumbled feta cheese  
1 tbsp chopped fresh parsley

1. combine everything except the feta & parsley in large bowl. Sprinkle with cheese and parsley.



## **Greens and Cheese Pie**

1. Heat oil in a large skillet over med-high heat. Add onions, saute 4 mins. Add fennel, saute 3 mins. Remove onion mixture from pan and cool. Add spinach to pan, saute until wilts. Press excess moisture out of spinach in colander. Repeat with mustard greens. Combine onion mixture, greens, feta, and herbs.

2. Layer a few phyllo sheets in a 13x9 baking dish, brushing each with olive oil. Spread greens mixture over the phyllo. Layer a few phyllo sheets on top of the greens, brushing each with olive oil. Fold edges in and brush top with olive oil. Bake at 375 for 50 mins, cool for 15 mins.

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